

Sunbeam

BEATERMIX

Hand Mixer

INSTRUCTION/RECIPE BOOKLET.



PLEASE READ THIS BOOK THOROUGHLY AND RETAIN FOR FUTURE REFERENCE.

JM3200

Sunbeam's Safety Precautions.

SAFETY PRECAUTIONS FOR YOUR BEATERMIX.

- Never eject beaters when the appliance is in operation.
- Ensure fingers are kept well away from moving beaters.
- When mixing heavy mixtures do not operate continuously for more than 2½ minutes at a time.

SAFETY PRECAUTIONS FOR ALL ELECTRICAL APPLIANCES

Sunbeam are very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance:

- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- Close supervision is necessary when your appliance is being used near children or infirm persons.
- Never leave an appliance unattended while in use.
- Young children should be supervised to ensure that they do not play with the appliance.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven. Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- For safety reasons and to avoid maintenance by unskilled persons, some appliances are 'sealed' using tamperproof screws. Such appliances should always be returned to the nearest Sunbeam Appointed Service Centre for adjustment or repair if required.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been dropped or damaged in any manner. If damage is suspected, return the appliance to the nearest Sunbeam Appointed Service Centre for examination, repair or adjustment.
- For additional protection, Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
- Do not immerse the appliance in water or any other liquid unless recommended.

If you have any concerns regarding the performance and use of your appliance, please ring our Toll Free number (Australia only) 1800 025 059. New Zealand - contact the Sunbeam Office in Auckland on 09 912 0747.

Ensure the above safety precautions are understood.

تأكد من تفهم احتياطات السلامة المذكورة اعلاه

請務必理解上述的安全預防措施。

Assurez-vous que les précautions ci-dessus relatives à la sécurité sont bien comprises

Versichern Sie sich daß die obenstehenden Sicherheitsmaßnahmen Verstanden werden

Βεβαιώνετε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

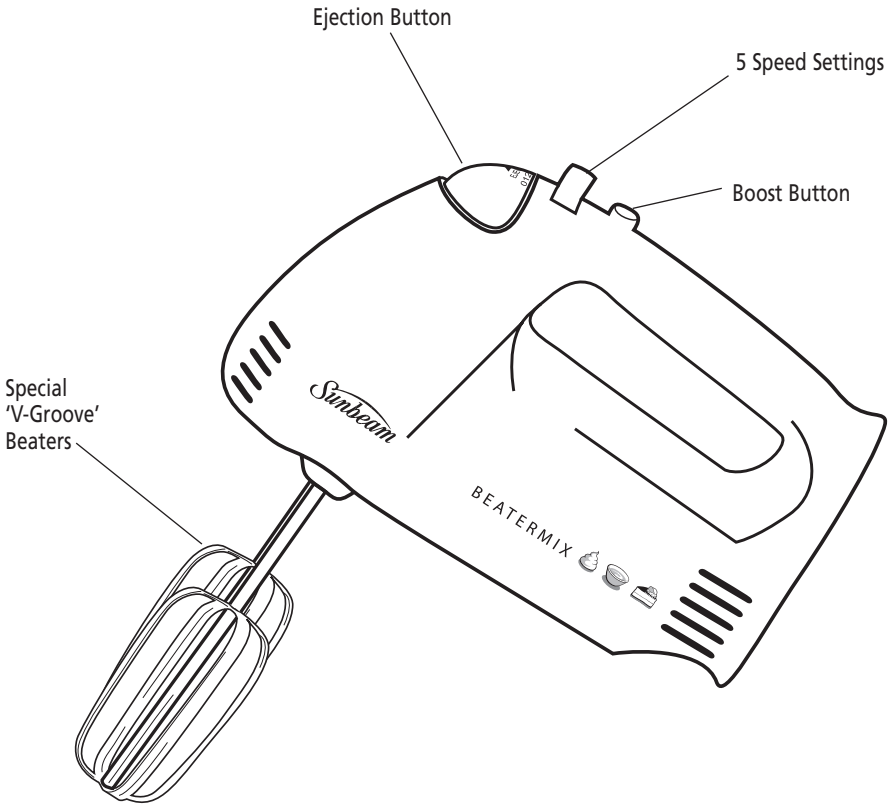
کاری یکنید که احتیاط‌های بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşıldığından emin olunuz

Xin kiểm chắc rằng những biện pháp làm an toàn kể trên được hiểu rõ

Features of your Beatermix.



High Power Motor.

Provides adequate power for quick and easy mixing.

5-Speed Settings Plus Boost.

5-speed control provides a range of speeds for various mixing tasks. The Boost setting provides an extra burst of power for those extra tough-mixing tasks.

Special 'V-groove' Beaters.

Specially designed steel beaters provide maximum aeration and optimum mixing results.

Ejection Button.

The quick release ejection button releases the beaters for easy cleaning.

Using your Beatermix.

Before fitting the beaters ensure that the cord is unplugged from the power outlet and the speed switch is in the '0' (off) position.

1. Insert the beaters one at a time into the sockets, and push firmly until they click into position.
2. Insert the plug into the power outlet and turn the power on and place the beaters into the ingredients to be mixed.
3. Select the desired speed setting from 1 to 5, depending on your mixing task. See Table 1 for a mixing guide.

Important: When mixing heavy mixtures do not operate for more than 2½ minutes at a time.

4. Once you have finished mixing, turn the speed switch to the '0' (off) position. Remove the beaters from the mixture and press the eject button firmly to release.

Note: Never eject the beaters when the Beatermix is in operation.

Mixing Guide.

Mixing Task	Recommended Speed(s)
Folding/Light Blending	Speed 1
Light Mixing	Speed 2
Mixing	Speed 3
Creaming/Beating	Speed 4
Whipping/Aerating	Speed 5

Table 1

Mixing Tips.

- For even and thorough mixing, slowly guide the beaters around the sides and through the centre of the bowl in the same direction. Do not overmix.
- Always stop the mixer by moving the Speed control to the '0' (off) position before raising the beaters out of the mixing bowl.
- When adding ingredients or scraping the bowl, stop the mixer and rest it on its base with the bowl below the beaters to catch any mixture draining from the beaters.
- When folding dry ingredients into delicate mixtures such as sponge cake, use Speed 1. Do not overmix.
- For best result always ensure that the beaters and mixing bowl are thoroughly clean and dry.
- For maximum volume, beat egg whites at room temperature.
- Beat egg whites using Speed 5. Beating time can vary depending on the freshness of the eggs.

Whipping Cream.

- Thickened cream gives the best results.
- For maximum volume use well chilled cream. For best results, chill the bowl and beaters before whipping.
- Use a deeper bowl to prevent spatter. With the Beatermix start by mixing on Speed 2, than increase to Speed 4 or 5 as the cream thickens.
- If intending to use the cream for piping, add approximately 2 teaspoons icing sugar per 300ml of cream before mixing. This will help the cream hold its shape.

Beating Egg Whites.

- Separate the yolk and white carefully ensuring there is no yolk in the egg white. If some egg yolk is in the egg white, use the egg shell to scoop the yolk out.
- Best results are achieved when using a glass or stainless steel mixing bowl. If using a plastic mixing bowl, rub the inside of the bowl with $\frac{1}{2}$ a lemon. (This helps remove any grease). Then wash and dry thoroughly.

Care and Cleaning.

Before cleaning your Beatermix, ensure that the speed switch is on the '0' (off) position, and the cord has been removed from the power outlet.

Motor Housing.

Wipe the motor housing with a damp cloth.

Do not immerse the motor housing in water or any other liquid. Do not use harsh detergents or

abrasive cleaners to clean the motor housing as these will scratch and damage the surface.

Beaters

Wash the beaters in warm soapy water with a cloth or sponge. Rinse and dry thoroughly. Do not use scouring pads or abrasive cleaners. The beaters can also be placed in a dishwasher.

Sunbeam is a registered trademark. Beatermix is a trademark of the Sunbeam Corporation. Made in China. Due to minor changes in design or otherwise, the product may differ from the one shown in this leaflet. Approved by the appropriate Electrical Regulatory Authorities. Backed by Sunbeam's 12 Month Replacement Guarantee and National Service Network.

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For more information or advice on any Sunbeam products, contact the Sunbeam Consumer Service Line on 1800 025 059 in Australia. In New Zealand - contact the Sunbeam Office in Auckland on 09 912 0747.

Recipes.

Fluffy Pikelets

Makes approx. 24

1 cup self raising flour
pinch salt
1/2 teaspoon bicarbonate of soda
2 tablespoons sugar
1 egg
1/2 cup sour milk (if fresh, add 1 teaspoon vinegar)
60g butter, melted

1. Combine flour, salt and soda in a small mixing bowl. Add sugar, egg and milk.
2. On speed 1 mix until just combined. Increase to speed 3 and mix until well combined.
4. Place tablespoons of mixture onto a hot, well greased frypan. Cook until bubbled, turn to brown other side.

Suggestion: Serve hot with jam and cream.

Crepes

Makes approx. 6-8

1 1/2 cups plain flour
pinch salt
2 eggs
1 1/4 cups milk
1 tablespoon oil

1. Combine flour and salt in a small mixing bowl.
2. On speed 1, add combined eggs and milk gradually, mixing well to remove any lumps. Mix in oil and allow to stand for 1 hour before using.
3. Grease heated skillet. Pour approximately 1/3 cup batter into pan for each crepe.
4. Cook quickly until lightly browned, toss and brown other side. Serve as desired.

Suggestion: Sprinkle with lemon juice and sugar. Roll and serve.

Waffles

Makes approx. 8

2 eggs, separated
1/4 cup caster sugar
2 cups self raising flour
1 1/2 cups milk
2 tablespoons hot water
60g butter, melted

1. In a small mixing bowl, beat yolks and sugar together on speed 5 until sugar has dissolved.
2. Add flour, milk and water and mix on speed 1 until just combined.
3. On speed 1, add melted butter and mix well.
4. In a separate bowl, beat egg whites on speed 5 until stiff. On speed 1, gently fold egg white foam through flour mixture. Add extra milk if mixture appears too thick.
5. Spoon approximately 1/3 of mixture into a well greased hot waffle iron. Cook until golden brown.

Suggestion: Serve with ice cream and caramel sauce.

Caramel Sauce:

In a small saucepan, gently heat 125g butter with 1 cup brown sugar until mixture becomes a thick syrup. Add 1 tablespoon cornflour dissolved in 1 cup water. Bring to the boil and simmer 2 minutes. Remove from heat and stir in 1/3 cup cream. Serve warm or cold.

Recipes.

Buttercake

125g butter or margarine, softened

1/2 cup caster sugar

2 eggs

2 cups self raising flour

1/4 cup milk

1. Pre-heat oven to 180°C. Grease and base line an 18cm round cake tin.
2. In a large bowl, cream butter and sugar on speed 4 until light and creamy.
3. Add eggs one at a time, beating well after each addition.
4. Mix in flour and milk alternatively on speed 1 until just combined. Do not overmix.
5. Place into prepared tin and bake for 30-35 minutes.

Sponge Sandwich

3 eggs, separated

1/4 teaspoon salt

3/4 cup caster sugar

1 cup self raising flour

1 tablespoons cornflour

4 tablespoons warm milk

2 tablespoon butter, melted

1. Pre-heat oven to 180°C. Grease and lightly flour two 18cm sandwich tins.
2. In a clean bowl, beat egg whites with salt on speed 5 until stiff.
3. Add yolks and mix evenly through on speed 1.
4. Gradually add sugar, mixing well until thick and creamy on speed 3.
5. On speed 1, gradually fold in flour, cornflour, milk and butter. Quickly pour into prepared tins.
6. Bake for approximately 18-20 minutes. Cool. Decorate as desired.

Melt 'N' Mix Chocolate Cake

1 1/4 cups self raising flour

1/4 cup cocoa

1 cup sugar

2 eggs, beaten

125g butter, melted

1/2 cup milk

1. Pre-heat oven to 190°C. Grease and line an 18cm round cake tin.
2. Sift dry ingredients into a small mixing bowl. Add eggs and milk and beat on speed 1 until just combined.
3. Add melted butter gradually, mix on speed 5 until well combined.
4. Place into prepared tin and bake for approximately 30-35 minutes. Allow to cool and ice with chocolate icing when cold.

Chocolate icing:

Place 2 tablespoons butter, 2 tablespoons cocoa and 2 tablespoons milk into a saucepan and bring to the boil. Mix in 2 cups icing sugar and a few drops vanilla essence.

Rich Chocolate Mousse

125g dark chocolate

3 tablespoons coffee liqueur

1 egg, separated

300ml thickened cream

2 teaspoons caster sugar

1 teaspoon vanilla essence

extra whipped cream for decoration

grated chocolate

1. Melt chocolate with coffee liqueur over hot water. Add yolk and mix to combine.
2. In a small mixing bowl, beat egg white until stiff on speed 1.
3. In a separate bowl, beat cream, caster sugar and vanilla together on speed 5.
4. On speed 1, gently fold chocolate mixture through cream, and then fold in the beaten egg white.

Recipes.

5. Pour into individual serving dishes., Allow to set in refrigerator.
6. When set, decorate with whipped cream and sprinkle with grated chocolate.

Pavlova

4 egg whites, at room temperature

pinch salt

1 cup caster sugar

1 tablespoon cornflour

2 teaspoons lemon juice or vinegar

1 teaspoon vanilla essence

1. Pre-heat oven to 110°C. Lightly grease baking tray or Pavlova plate and dust with cornflour.
2. In a mixing bowl, beat egg whites and salt on speed 5 until stiff.
3. On speed 5, gradually add sugar, beating constantly until stiff and glossy. On speed 1, add cornflour and mix until combined.
4. Pile meringue mixture onto prepared tray or plate. If desired, shape a hollow in the centre to hold a filling.
5. Bake until firm, approximately 1¼ to 1½ hours. Turn heat off and allow to cool in the oven.
6. When cool, decorate pavlova with fruit, custard or cream as desired.

For individual meringues:

Pipe meringue mixture on a slide lined with greaseproof paper and bake for approximately 1 hour, until firm. Makes approximately 30 meringues.

Quick Bernaise Sauce

3 shallots, sliced

¼ cup Tarragon vinegar

1 tablespoon white wine

12 peppercorns

1 bay leaf

3 egg yolks

375g butter, melted

1. Place shallots, vinegar, wine, peppercorns and bay leaf into a small saucepan. Bring to the boil and simmer until reduced to one third, strain.
2. On speed 5 whisk yolks over hot (not boiling) water, gradually adding reduced liquid until mixture begins to thicken.
3. Gradually add butter in a thin stream into the thickened mixture beating well between additions. Sauce should become thick and creamy.

Serve warm over steak and vegetables.